

The Marshal

BY
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The Better Treasure, etc.

Illustrations by ELLSWORTH YOUNG

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too valuable to be taken up with details. Uncle Zack says they are needed at once. It has been neglected. I do not understand why things are so neglected.

"I have seen to it, father. They will be ready in a week," Lucy answered. Then the colonel noticed Francois. "Good day, chevalier," he spoke condescendingly. "Ah—by the way"—he put a hand into one pocket and then another of his linen coat. "They gave me a letter for you, chevalier, knowing that you would be at Roanoke house today. Here it is"—and Lucy saw a light leap into Francois' eyes as they fell on the English postmark.

And Lucy spoke quietly again. "I did ask you, father, but you did not see to it, and they were necessary. So I did it." And then, "chevalier, read your letter. I see it is a foreign one."

"Will make mademoiselle pardon?" At that moment an uneven step came down the slope and Francois flashed a smile at Harry Hampton and retreated to the other side of the summer-house with his letter; while the colonel, murmuring complaints about harnesses, went strolling up the shadowy, bird-haunted lawn.

Harry Hampton stood by his sweetheart with a boyish air of proprietorship, radiant, as he had been through these two years of his engagement. "I have it," he announced. "Don't you want to see it?"

"Wait, Harry," the girl glanced at Francois. But the lad caught her waist. "Look," he said, and opened his free hand and a plain gold ring glittered from it. With a quick movement he slipped it over the little third finger. "There," he said, "that will be on to stay pretty soon, and then Uncle Henry shall not badger you about harnesses. He has made me wait two years because he needed you, but I won't wait much longer, will I, Lucy? Next Wednesday—that is the wedding day, Lucy."

With that Francois turned around. His face shone with an excitement which could not escape even preoccupied lovers.

"What is it, chevalier? You have news—what is it?" the girl cried.

For a moment he could not speak. Then: "Yes, mademoiselle, great news," he said. "The prince has sent for me. And I am well and fit to go. I have lived for this time; yet I am grieved to leave you and Harry, my two old friends."

"But, Francois, you cannot go before Wednesday," Harry Hampton cried out. "We cannot be married without you."

And Francois considered. "No, not before Wednesday," he agreed.

"That last French lesson in the summer-house on the banks of the smooth-flowing James river was on a Saturday. On Monday the Chevalier Beaupre rode over from Carnifax and asked to see Miss Hampton."

"Mademoiselle Lucy," he said. "I have something to ask of you."

"I will do it," Lucy promised blithely, not waiting for details. Francois laughed. "You trust one, Mademoiselle Lucy—that is plain. Then his face became serious. "Do you remember a talk we once had together when I told you of my old playmate, Alize?"

"The bride-to-be flushed furiously as she recalled that talk. Then she nodded in a matter-of-fact manner. "I remember very well," she said. "It was when I threw myself at your head and you said you didn't want me."

Francois' shoulders and hands and eyes went upward together into an enormous French gesture. "What a horrible!" he cried. "What an unspeakable manner to recollect that talk! How can you? How can you be so brutal to me?"

Both of them, at that, burst into light-hearted laughter. Lucy was grave suddenly.

"But you have something to ask me, Francois. You spoke of your playmate—beautiful Alize."

"It is only you whom I could ask to do this, Mademoiselle Lucy. I have never told anyone else about her. Only you know of"—the words came slowly—"of my love for her. She does not know it. Alize does not know. And I may be killed, one sees, in this fight for the prince. Quite easily. And Alize will not know. I do not like that. In fact I cannot bear it. So this is what I ask of you, dear mademoiselle." He brought out a letter and held it to her. "If you hear that I am killed, will you send it to Alize?"

Lucy took the letter and turned it over doubtfully. "I do not like this sort of post-mortem commission, Francois. I feel as if I were holding your death-warrant."

"But it is not by a bit of writing I

shall meet my finish, mademoiselle, I promise not to die one minute sooner for that letter. It is only that it will make me happy to know you will send it."

So Lucy, holding the letter gingerly, agreed. But as Francois rose to go she stood by him a moment and laid her hand on his coat sleeve. "Francois—I want to tell you something."

"But yes, mademoiselle—yes, Lucy."

"It is something wrong."

"Yes—Lucy."

"I am going to tell Harry I said it."

"Yes."

"This is it, then"—and Francois, smiling, waited and there was deep silence in the big, cool, quiet drawing-room for as long as a minute. "This is it, then. I don't know how I can be so unreasonable—but I am. I love Harry—I am happy. But I am quite—jealous of Alize. And I think you are the most wonderful person I have ever known—much more wonderful than Harry. If there had been no Alize; if you had liked me—I can imagine having adored you. I do adore you, Francois. Now, how is all that compatible with my joy in marrying Harry? I don't know how it is—but it is so. I am a wicked sinful person—but it is so."

The next time Lucy Hampton saw Francois it was when, white-robed and sweet in her enveloping mist of veil she went up the chance steps of the little Virginia country church, and looking up met a smile that was a benediction from the man whom she had loved, who stood close now at the side of her lover, her husband.

(TO BE CONTINUED)

The Kitchen GUPBOARD

SERVING STRING BEANS.

STRING BEANS SERVED with a butter and milk sauce are nice when they are young and succulent, but they become monotonous when sent to the table in this form too often. Owing to their nutritive qualities they make an excellent substitute for meat, especially in the summer, when too much of this is not wholesome.

Bolled butter beans, served with sliced tomatoes and savory balls, are excellent. The balls are made of breadcrumbs, minced parsley, pepper, salt and a grate of lemon. Bind with milk or egg.

Savory and Nourishing.

String Beans With Sauce.—Take one quart beans, string and cut small; lay in cold water and boil thirty-five or forty minutes, uncovered. Drain and add one cupful hot milk, one teaspoonful butter and one teaspoonful flour rubbed together, seasoning to taste; boil two minutes.

String Bean Salad.—Take small, tender beans of uniform size. String and wash in cold water; then cook in boiling salted water, uncovered and rapidly, for fifteen minutes. When tender turn out into a colander and rinse in cold water. Let dry and put into the ice chest until you are ready to make the salad. Marinate them with French dressing. Arrange a bed of crisp lettuce leaves in the salad bowl and place the beans in the center.

Flavored With Parsley.

String Beans In Parsley Sauce.—Take some beans, string them and place in boiling salted water. Boil for twenty minutes. If the beans are young and fresh they are served in the same manner as green peas, but should they have become a little old the skins should be removed after boiling and the beans placed in some nicely prepared parsley or plain white sauce.

An Odd Combination.

String Beans and Onions.—Take some beans, string them and boil whole in plenty of water, with salt to taste. When done, drain them dry. In the meantime cut one or more onions into thin slices lengthwise. Put them in a frying pan with a lump of butter and keep stirring till they are a golden color. Then add the French beans, with pepper and salt to taste, and toss the whole for ten minutes, adding the least drop of stock and a very little vinegar or lemon juice. Serve hot.

Anna Thompson.

The Kitchen GUPBOARD

CURRENT ICES.

DINNER.

Cream of Spinach Soup.

Nut Croquettes.

Fresh Asparagus, Cream Sauce.

Endive Salad.

Wafers.

Current Sherbet.

Coffee.

CURRENTS, whether of the red or white variety, make delicious summer desserts. The slight acidity of the red currants aids in cooling the blood. They are exceedingly whole

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